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Amber Marmalade from Orange, Grapefruit, and Lemon.

Reserve The following receipe has been standardized in the Experimental Kitchen,
Office of Home Economics, United States Department of Agriculture:

1 orange, weighing about 7 ounces.
1 grapefruit, weighing about 1 lb. 3 ounces.
1 lemon, weighing about 3 ounces

Select especially tender, clean, yellow, smooth-skinned fruit, free from all blemishes. The thick-skinned varieties are better for this purpose than are those having a thin, tough peel, since this thin peel is likely to become still tougher, after cooking with sugar and acid.

Wash the fruit well. Remove the skins and slice them very thin. Cook this peel in a quart of cold water, three times for five minutes each, discarding the water after each boiling.

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Cut the fruit pulp into thin slices, removing the seeds and "rag" and combine this sliced pulp with the parboiled skins. To each weight or measure of fruit add three times its own weight or measure of water and boil for 25 minutes. Then add equal weight or measure of sugar and boil rapidly, for 25 minutes longer, or until the jelly stage is reached. Put at once into scalded jelly glasses, and when cold cover with paraffin.

The amounts of fruit mentioned above make about five pints of marmalade (12 to 14 glasses).

The marmalade should have a clear amber color, not at all of a brownish cast; it should be jellied throughout, and the strips of peel which it contains should be transparent and tender.

When larger amounts of fruit are used, longer periods of cooking will be necessary before the jelly stage is reached, because of the larger amount of water which requires to be evaporated by boiling.

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